

Montana Department of Public Health and Human Services	Policy
	MT CACFP 2011-3
	Section: All Institutions
Child and Adult Care Food Program	Subject: Montana Grown Foods
	Effective date: 1/1/2011

### MONTANA GROWN FOODS

1. The Montana CACFP encourages the use of Montana grown produce and food products in CACFP meals.
2. Montana grown foods include grains, meats, beans, eggs, fruits, vegetables, and milk.
3. Fruits, vegetables and grain products obtained from a local farm, a farmer's market, or a co-op may be used in the CACFP. All meat and poultry products must be from a licensed and approved meat locker, processor or butcher and must be USDA-inspected. Milk and milk products must be from a licensed and USDA-inspected dairy and milk processor.
4. Use of food grown in gardens on-site at the day care facility is encouraged. Use of food grown in local gardens is also encouraged.
5. Food and food products for use in the CACFP must be grown and manufactured according to federal and state agricultural and food manufacturing regulations and must be from a licensed and approved source.
6. Food from farmer's markets that is cut or cooked is not allowed as food for use in the CACFP because of food safety concerns. Contact local food and agriculture authorities for information.
7. Home-canned food is not permitted because of food safety concerns.
8. Wild game is not permitted because of food safety concerns.

[References: DPHHS Policy 5/14/10 Draft 2; 7 CFR 226.6(b)(1); 7 CFR 226.20(1) & FNS USDA Memo CACFP 07-2006; 7 CFR 226.6(i)(3)]